

DINNERLY



Feed A Crowd: Chicken and Corn Risotto

Same Meal Price, More Servings!



35 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 1 zucchini
- 1 corn cob
- free-range chicken thigh fillets
- 2 x 2 chicken-style stock cubes
- 300g arborio rice
- 2 x 50g feta ⁷

WHAT YOU NEED

- 2 garlic cloves
- 500ml (2 cups) boiling water
- 2 tsp olive oil
- 20g butter ⁷

TOOLS

- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 540kcal, Fat 17.6g, Carbs 68.5g, Proteins 25.2g



1. Prep ingredients

Quarter the **zucchini** lengthwise, then thinly slice. Discard the husk and silks from the **corn**, then slice the kernels from the cob. Crush or finely chop **2 garlic cloves**. Cut the **chicken** into 2cm chunks. Crumble the **stock cubes** into a heatproof jug, add **500ml (2 cups) boiling water** and stir to dissolve.



2. Brown chicken

Put the **chicken** and **garlic** in a bowl, season with **salt and pepper** and toss to coat. Heat **2 tsp olive oil** in a large deep frypan over high heat. Cook the chicken, stirring occasionally, for 3-4 mins until browned. Remove from the pan.



3. Start risotto

Melt **20g butter** in the same pan over medium-low heat. Add the **rice** and **corn** and stir to coat. Add the **chicken, stock** and **625ml (2½ cups) water** and stir to combine.



4. Simmer risotto

Increase the heat to medium and cook, stirring occasionally, for 10 mins or until the liquid is slightly reduced. Add the **zucchini** and cook, stirring occasionally, for 12 mins or until the rice is almost tender and the liquid is absorbed. Remove the pan from the heat and stand for 5 mins. Taste, then season with **salt and pepper**.



5. Serve up

Divide the **risotto** among bowls, crumble over the **feta** and enjoy!



6. Feed A Crowd

Risotto is best served immediately after cooking, as the rice will continue to soak up the liquid and may become stodgy. If this happens, simply add a little extra boiling water to loosen the risotto.